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ISSUANCES

of the

Meat and Poultry Inspection Program

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PROVISIONS FOR EDITION
CURRENT EDITION RECORDS

JANUARY 1981



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Inspection Manual

UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Quality Service
Meat and Poultry Inspection Program
Washington, D.C. 20250

INFORMATION FOR: MPI Employees and Interested Parties

CHECKLIST OF MPI BULLETINS

This checklist includes active bulletins published on or before December 31, 1980, and obsolete bulletins canceled August 29, 1980, through December 31, 1980. Bulletins not appearing on this list (except those published after December 31, 1980) are obsolete and should be removed from active files.

Number		Orig. Staff Category	Number		Orig. Staff Category
Date	Subject	Dist. Codes	Date	Subject	Dist. Codes
11 6/23/72	Plant Operating Schedules Working Conditions, Poultry Plants	FO/A S-12,S-13 ES-14,S-15 ES-16, ES 16-1, ES 16-2,S-17, S-18 (Poultry Plants)	553 1/2/74 563 1/2/74 586 1/24/74	Extension of Time for Cured Meat Product Labeling Labeling Frozen Dinners Certified Pork--Trichiniae Control by Refrigeration	PLS/F Q,P,T,U-U-2 PLS/F Q,P,T,U-U-2 ISR/G Q,P,T,U-U-2
211 2/20/73	Net Weight Compliance	PLS/G Q	611 2/14/74	Exports of Horsemeat to the United Kingdom	FPS/J P,Q,T,U-U-1
235 3/15/73	Nutritional Labeling	PLS/F EA-ET, U-U-2	616 2/22/74	MPI Bulletin 367	IC/H Q,P,T,U-U-2
263 4/6/73	Waste Disposal Permit	FO/B P,Q,U-2	619 2/25/74	MPI Directive 918.1, Poultry Carcass Inspection Program	ISR/C Q
367 8/1/73	Meat Trimmings	PLS/H Q,P,T,U, U-2	629 3/5/74 648 3/20/74	Sorbitol in Cooked Sausages Sampling Method for Estab- lishment Not Using the Online Plan for Ready-to-Cook Young Chickens	PLS/G Q,P,T,U-U-2 ISR/C Q,P,T,U-U-2
388 8/10/73	Meat Trimmings	PLS/H Q,P,T,U	650 3/19/74	Labeling Meat and Poultry Products with Nonmandatory Features at Locations Other than Official Establishments	PLS/F Q,P,T,U-U-2
392 8/10/73	Cured Meat Product Labeling	PLS/F Q,P,T, U-U-2	650 3/19/74	Labeling Meat and Poultry Products with Nonmandatory Features at Locations Other than Official Establishments	PLS/F Q,P,T,U-U-2
418 8/31/73	Labeling Standards for Certain Cooked Sausages	PLS/F Q,P,T,U-U-2	670 4/12/74	Operations, Procedures and Equipment	PFE/B Q,P,T,A,I,J, K,L,M,N,O
456 10/19/73	Warm Cut-Up and Deboning of Poultry	ISR/D Q	724 6/6/74	Training in Field Operations	FO/A EA,EK,EL,EN, EO,P,Q,T
506 12/6/73	Labeling Spices, Flavorings, and Colorings	PLS/F Q,P,S,U-U-2	742 6/21/74	Procedure for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Country Cured Pork Products	ISR/G Q,T,U-U-2
542 12/26/73	Labeling USDA Specification Product	PLS/F Q,P,T,U-U-2			

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784 8/5/74	Poultry Carcass Inspection Program--Mature Chickens	ISR/C All MPI Codes	76-41 3/9/76	Amendment to MPI Directive 462.1, Standards of Performance		MFS/A EA,EI,EJ,EM	
800 9/4/74	Procedures for Controlling Temperatures of Smoking and/ or Drying Rooms in Plants Processing Dry-Cured Pork Products	ISR/G Q,P,T,U,U-2	76-58 4/15/76	Meat Branding Inks		SS/F A-0,P,Q,S, U,U-2 (Issuances)	
809 9/10/74	Perishable, Heat Processed Canned Meat Products	PLS/G Q,P,S,U-U-2	76-60 4/16/76	Labeling Meat Quality & Yield Grades		PLS/F A-0,P,Q,S, U,U-2	
816 9/16/74	Nutrition Labeling	PLS/F All MPI Codes	76-65 4/27/76	Protein Multiplier Table Change in the Chemistry Laboratory Guidebook		SS/K A-0,P,Q	
911 12/24/74	Labeling Spices, Flavorings, and Colorings	PLS/F Q,P,T,U-U-2	76-79 5/17/76	Label Declarations of Salt or Sodium Content		PLS/F (Issuances)	
75-3 1/2/75	Control of Canning Operations Conducted at Official Establishments	ISR/G Q,P,S,T, U-U-2	76-123 8/3/76	MPI-APHIS Management and Communication System Coordination		WSDS/A A-0,Q	
75-4 1/2/75	Flexible or Semirigid Retortable Packages	ISR/PLS/F P,Q,S,T, U-U-2	76-136 8/25/76	Import Certification		FPS/J A-0,P,Q,S	
75-29 2/11/75	Labeling Required Features	PLS/F P,Q,S,U-U-2	76-145 9/8/76	Clarification of Religious (Buddhist) Requirement		ISR/A A-0,P,Q,S, U,U-2	
75-56 3/21/75	Poultry Carcass Inspection Program--Turkeys	ISR/C A-0 P,Q,S,T,U, U-2	76-146 9/14/76	Mechanically Deboned Meat		IC/A A-0,P,Q,S,T, U,U-2	
75-99 6/26/75	Universal Product Code and Postal Zip Code Added to Labeling	PLS/F A-0,P, Q,S,U	76-170 11/4/76	Application Form for Label Approval		PLS/F A-0,P,Q,S,U	
75-105 7/15/75	Asbestos Filters	PFE/B A-0,P, Q,S,U,U-2	76-175 11/12/76	Livestock Slaughter Data		WSDS/I A-0,P,Q,S,U	
75-129 9/2/75	Jar Closure - Vacuum-Packed Containers	PLS/F A-0,P, Q,S,T,U-U-2	76-179 11/17/76	Inspection Requirements for Certain Uncured Beef Products		ISR/G A-0,P,Q,S, T,U,U-2	
75-158 10/29/75	Bratwurst	PLS/H A-0,P, Q,S,U,U-2	77-13 2/1/77	Utilization of Employees on Short Days		MFS/A A-0,P,Q,S	
76-6 1/7/76	Items Used with Meat or Poultry Products that are Unapproved or Approved but Unacceptable	ISR/A A-0,P,Q, S,U	77-18 2/9/77	Guidelines for Semi-Dry Poultry Offal Systems		PFE/B A-0 P,Q,S,U,U-2	
76-29 2/20/76	Canning Operations and Critical Control Factors	ISR/G A-0,P,Q,S,T,U-U-2	77-19 2/9/77	Labeling Meat Quality and Yield Grades		STS/F A-0 P,Q,S,U,U-2	
				Water Reuse		SDS/B A-0 P,Q,S,U	

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77-20 2/10/77	Labeling Declaration for Proprietary Mixtures	PLS/F A-0,P,Q,S,T, U,U-2	78-35 3/16/78	Establishment Numbers	WSDS/A M90,M09,M10
77-34 3/16/77	Chemical Disinfection in Lieu of 180° F. Water	SDS/B (Issuances)	78-40 3/28/78	Disposition of Contaminated Poultry Carcasses	ISR/C M90,M09-M12, M25,M29,M93
77-65 5/13/77	Thirty-Thirty Test for Percent Pump	SDS/G A-0 P,Q,S,U, U-2	78-48 4/19/78	Sequenced Inspection	ISR/C M90,M09-M12, M25,M29
77-66 5/17/77	Energy	PFE/A (Issuances)	78-55 5/12/78	Imprest Fund Payments	MPI/DA/A M90
77-71 5/24/77	Random Sampling Requirements for Residue Monitoring	SS/K A-0,P,Q,S	78-62 6/6/78	Bacon Sampling Program	MPI/DA/G M90,M09-M12, M22,M28,M32, M50
77-76 6/8/77	Cheesefurter Samples for Added Water Compliance	SS/K A-0,P,Q,S	78-63 6/6/78	Implementing Bacon Regulations	PLS/G M90,M09-M12, M22,M28,M32, M50
77-91 6/29/77	Minimum Count	TS/G A-0,P,Q,S,U			
77-92 7/6/77	The Implementation of the National Interim Primary Drinking Water Regulations and Their Effect on the Meat and Poultry Inspection Program	PFE/B A-0,P,Q,S,U, U-2	78-72 7/14/78	Label Approval for Product Intended for Export	PLS/F M90,M09-M12, M94
			78-74 7/14/78	Implementation of the Bacon Regulations and Sampling Programs	TS/D/G M90,M09-M12, M22,M28,M32, M50
77-94 7/6/77	Representations and Warranties in Connection with USDA Purchase Programs	TS/A A-0,P,Q,S,U	78-84 8/8/78	Alerting Food and Drug Administration of Repeat Violators	SS/K M90,M09-M12, M50
77-114 8/26/77	Residue Sampling Requirements	SS/K A-0,P,Q,S, U-2	78-85 8/8/78	Bacon Sampling Requirements-- Monitoring and Confirmation	MPI/DA/G M90,M09-M12, M22,M28,M32, M50,M04
77-129 11/11/77	Water Conservation and Sanitation	SDS/B (Issuances)			
77-138 12/12/77	Policy Statement on Equal Employment Opportunity	MFS/A M90,M92	78-86 8/8/78	Bacon Sampling Requirements-- Retention Phase	MPI/DA/G M90,M09-M12, M22,M28,M32, M50,M04
78-16 2/7/78	MPI Directives Checklist	IC/A M90,M07-M12, M50	78-87 8/10/78	Inspection of Contract Specification Product	FO/G M90,M09-M12, M94,M95,M50
78-25 2/21/78	Export of Ducks to Singapore	FPS/J M90,M09-M12, M27	78-89 8/18/78	Diagnostic Pathology Laboratories	SS/FO/K M90,M09-M12, M04
78-32 3/14/78	Grade Specifications for Product Purchased Under Government Contract	FSR/F M90,M09-M12, M93-M95,M50	78-90 8/22/78	Cooked and Roast Beef	ISR/FO/G M90,M09-M12, M18,M28

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Date	Subject	Date	Subject		
78-94 8/23/78	Promotions of Employees Occupying GS-5 Food Inspector Trainee Positions	MFS/A M90,M09-M12	78-133 12/5/78	Conditions of Use of Accepted Equipment	PFE/B M90,M09-M12, M94,M95,M50
78-95 9/7/78	Reporting Swine Sulfonamide Violations	FO/K M90,M09-M10	79-2 1/8/79	Silicone Sealants and Adhesives	SCIENCE/B M90,M09-M12, M94,M50
78-96 9/11/78	MPI Headquarters Reorganization	MFS/A M90,M92,M94, M50	79-5 1/24/79	Mechanically Processed (Species) Product	MPSLD/F M90,M09-M12, M28
78-101 10/5/78	Bacon Sampling Requirements	FO/G M90,M09-M12, M22,M28,M32, M50,M04	79-12 2/1/79	EEC Requirements for Continuous Chillers	TS-AMPMI/D M90,M09-M13 M25,M27
78-105 10/16/78	Stork Continuous Type Retorts	PFE/B M90,M09-M12, M94,M50	79-14 2/12/79	Standards of Performance	MFS/A M90,M04
78-107 10/19/78	Labeling Poultry Breasts	FO/F M90,M09-M12, M15,M17	79-17 2/28/79	Questionnaire on Government Regulations of Ground Beef	FO/A M90,M92
78-108 10/20/78	Veterans' Day 1978	MFS/A M90,M09-M12, M94,M50	79-24 4/6/79	November, 1977 MP Form 23	SCIENCE/I M90,M09-M12, M04
78-110 10/26/78	Labeling of Proprietary Mixtures	PLS/F M90,M09-M12, M27,M28,M50	79-30 4/11/79	Term "ALL" on Labeling	MPSLD/F M90,M09-M12, M25,M27
78-111 10/26/78	Reinspection of Poultry Necks and Giblets	AM&PMI/C M90,M09-M12, M25	79-31 4/12/79	Post-Mortem Inspection, Young Chickens	TS/C M90,M09-M12
78-122 11/22/78	Performance Awards Program for Veterinary Medical Officers and Food Inspectors	MFS/A M90,M09-M12	79-40 5/4/79	Modified Traditional Inspection	TS-API/C M90,M92,M94, M09-M12
78-126 11/27/78	Export of Poultry to West Germany	FPS/J M90,M09-M12, M25,M27	79-42 5/7/79	Poultry Carcass Inspection Program-Ducks	TS-API/C M90,M09-M12, M50,M94
78-128 11/27/78	Export of Equine Meat	FPS/J M90,M09-M12, M25,M27	79-45 5/10/79	Abnormal Cans and Process Deviations	PPIS/K M90,M09-M12, M15,M18,M94
78-129 12/1/78	Cooked Beef from Argentina	FPS/J M90,M09-M11, M14,M04	79-51 5/10/79	Dissemination of Laboratory Results	FO/A M90,M92
78-131 12/1/78	Threats and Assaults	CS/A M90,M09-M12, M94,M50	79-53 5/11/79	Labeling Information	MPSLD/F M90,M09-M12, M94
			79-54 5/14/79	Extension of Time to Implement New Uniform Line Speed Regulation	FO/C M90,M09-M12
			79-63 6/13/79	FSQS Form 6200-1	Science/I M90,M09-M12, M04

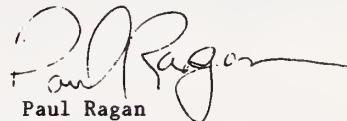
Number	Subject	Orig. Staff Category Dist. Codes	Number	Subject	Orig. Staff Category Dist. Codes
Date			Date		
79-65 6/19/79	Spray-on Polyurethane	PFE/B M90, M09-M12, M94, M95, M50	79-106 10/5/79	Reimbursable Rates	MPI-MFS/A M90, M09-M12, M94
79-68 6/21/79	Use of Iodine in Processing Water	FESS/B M90, M09-M12, M94, M50	79-107 10/25/79	DES Certification Requirements for Canada	FPS/J M90, M09-M12, M26, M28
79-69 6/29/79	Approval of Partial Quality Control Programs	PPIS/G M90, M09-M12, M94	79-111 11/8/79	The Reuse of Brine on Product in Impervious Casings	FESD/G M90, M09-M12, M28
79-72 7/11/79	Carcass Reinspection--Turkey	SISP-TS/C M90, M09-M12, M25	79-113 11/19/79	Export Shipments to Singapore Transiting Hong Kong	FPS/J M90, M09-M12, M94
79-73 7/18/79	Mandatory Humane Slaughter	SISP-TS/D M90, M09-M12, M26, M30	79-115 11/28/79	Testing of Canadian Pork for Sulfonamide Residues	FPS/J M90, M09-M11, M14, M04
79-75 7/23/79	Protection of Potable Water Supply on Official Premises	FESS/B M90, M09-M12, M94	79-117 12/4/79	Reduction in Quantity of Contents	MPSLD/F M90, M09-M12, M94
79-83 8/3/79	Swab Test on Premises	Science/K M90, M09-M12, M94, M04	80-1 1-22-80	Correction to MPI Bulletin 77-114	RES/K M90, M09-M12, M50
79-85 8/8/79	Inspection of Imported Lamb and Mutton Carcasses	PPIS/J M90, M09-M11, M14, M04	80-2 1-29-80	Humane Handling and Slaughtering	SISP/D M90, M09-M12, M16, M26, M50
79-87 8/14/79	Poultry Parts with Abdominal Muscle	FPS/J M90, M10, M11, M14, M04	80-3 1-29-80	Import of Meat from New Zealand	FPS/FO/J M90, M09-M11, M14
79-91 8/23/79	Utilization of Energy	FESS/B M90, M09-M12, M94	80-4 1-29-80	Sampling Plan for Turkey Carcasses with Necks	TS/SISP/C M90, M09-M12, M25
79-97 9/18/79	Imported Product from Est. 3, Guatemala	FPS/J M90, M09-M11, M14, M04	80-5 1-29-80	Export of Poultry to U.S. Forces in West Germany	FPS/J M90, M09-M12, M25, M27
79-99 9/26/79	Mailing to Residue Samples	DA-MPI/K M90, M09-M12, M25, M26, M04	80-6 2-7-80	Processed Meat and Poultry Products for Export to Saudi Arabia	FPS/FO/J M90, M09-M12, M94
79-101 9/27/79	New Address for the Special Projects Unit (Formerly Special Projects Laboratory)	Science/K M90, M09-M12, M94	80-7 2-7-80	Submission of Samples for Biological Residue Analyses	Science/K M90, M09-M12, M50, M04
79-105 10-2-79	Use of Plastic Strip Doors	FESS/B M90, M09-M12, M93-M95, M50	80-9 2-12-80	Export of Edible Meat/Byproducts for Animal Food to France	F/PS/J M90, M09-M12, M26, M28

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80-10 2-25-80	Use of Additional Unidentified Microbial Inhibitors Info. from Laboratories	FO/K M90, M09-M12, M04	80-33 6-30-80	Change of Address and Telephone Numbers for the Midwestern Multidisciplinary Laboratory	Science/K M90, M09-M12, M04
80-14 3-21-80	Submission of Weekly MP Form 404	IEDM/I M90, M10, M11, M12, M18, M22, M28, M32	80-34 7-1-80	Inspection of Tuberculin Reactors	FO M09-M12, M90
			80-36 7-2-80	Eligibility of U.S. Establishments to Export to Canada	FP/J M90, M09-M12, M94
80-15 3-13-80	Change in Residue Records Sent to Residue Evaluation and Surveillance Division, Science	FO/K M90, M09-M12, M04	80-37 7-10-80	Requirements for Certifying Poultry Plants for Export to the United Kingdom (UK)	FPD/J M90, M09-M12, M25, M27
80-16 3-14-80	Recognized Labs for the TEA Nitrosamine Analysis	Science/K M90, M09-M12, M22, M28, M32, M50, M04	80-38 7-15-80	Reduction of Injuries	Science/K M90, M09-M12, M50
80-18 3-18-80	Treatment of Meat with Chlorinated Water	FESD/B M90, M09-M12, M94, M50	80-39 7-15-80	Export of Poultry to French Polynesia	FPD/J M90, M09-M12, M25, M27
80-20 3-21-80	Export of High-Quality Beef to the European Economic Community (EEC)	FPS/FO/J M90, M09-M12, M26, M28	80-40 8-5-80	Clarification of MPI Bulletin 80-1	Science/K M90, M09-M12, M50
80-22 3-28-80	Deceptive Labeling Practices	MPI/DA/F M90, M09-M12, M94, M50	80-42 8-15-80	Export of Canned and Other Meat or Poultry Products to Greece	FPS/J M90, M09-M12, M94
80-25 4-29-80	Export of Poultry to U.S. Military Japan	FO/FPS/J M90, M09-M12, M25, M27	80-44 8-26-80	Export of Beef Uteri to Japan	FPD/J M90, M09-M12, M26, M28
80-26 4-29-80	Export of High-Quality Beef to the European Economic Community (EEC)	FO/FPS/J M90, M09-M12, M26, M28	80-45 8-28-80	Meat Plants Eligible to Export to the United Kingdom	FPD/J M90, M09-M12, M26, M28
80-27 5-5-80	Diagnostic Pathology Laboratories	Science/K M90, M09-M12, M04	80-46 9-3-80	Preparation of Companion Samples for Chemical Analyses	Science/K M90, M10-M12, M04
80-29 5-15-80	Labeling of Hams Containing Ground Ham Portions	MPSLD/F M90, M09-M12, M94	80-48 9-19-80	Submission of Weekly MP Forms 403 and 404	IEDM/I M90, M10-M12, M16, M18, M20, M22, M28, M31, M32
80-30 6-18-80	Labeling of Hams Containing Ground Ham Portions	MPSLD/F M90, M09-M12, M94			
80-31 6-18-80	Guidelines for the Disposition of Gall-Contaminated Giblets	TS/C M90, M09-M12, M15, M94	80-50 10-6-80	"Turkey Ham" Labeling Requirements	MPSLD/F M90, M09-M12, M25, M27
80-32 6-18-80	Use of Bovine Tongues to Remove Loose Hair from Carcasses	SISP/D M90, M09-M12, M16, M26			

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80-52 10-15-80	Partially Defatted Cooked Fatty Tissue	CP/MPSLD/F M90, M09-M12, M94, M50	80-62 11-18-80	Export of Casings to Italy	FPD/J M90, M09-M12, M94
80-53 10-24-80	Export of Fresh Beef to Australia	FPD/J M90, M09-M12, M26, M28	80-63 11-18-80	Export to Singapore	FPD/J M90, M09-M12, M94
80-54 10-24-80	Poultry Salami Product Labeling	CP/MPSLD/F M90, M09-M12, M94, M50	80-64 11-21-80	Export of Product not for Human Food to the Netherlands	FPD/J M90, M09-M12, M26
80-55 10-28-80	Export of Beef to Taiwan	FPS/FO/J M90, M09-M12, M26, M28	80-65 12-1-80	Recognized Labs for PCB Analysis	Science/K M90, M09-M12, M94, M50, M04
80-56 10-31-80	"Turkey Ham" Labeling Requirements	MPSLD/F M90, M09-M12, M25, M27	80-66 12-2-80	Export of Consumer-size prepackaged products to France	FPD/J M90, M09-M12, M94
80-57 11-7-80	"Turkey Ham" Labeling Requirements	MPSLD/F M90, M09-M12, M25, M27	80-67 12-5-80	January 1, 1981, Changeover Date for MP Form 404 Quarterly Reporting	IEDM/I M90, M09-M12, M28
80-58 11-10-80	Export to the Netherlands	FO/FPD/J M90, M09-M12, M26	80-68 12-12-80	Livestock Slaughter Data	FO/I M90-M09-M12, M21, M26
80-59 11-12-80	STOP Reporting Problems	Science/K M90, M09-M12, M04	80-69 12-16-80	Labeling of Hams Containing Ground Ham Portions	MPSLD/F M90, M09-M12, M94
80-60 11-17-80	Pseudorabies and Hog Cholera Surveillance	FO/K M90, M09-M12, M26	80-70 12-31-80	January 25, 1981-Effective Date on Regional Realignment	ODA M90, M92, M15, M16, M17, M18, M93, M94, M95
80-61 11-18-80	DES Certification Requirements for Canada	FPD/J M90, M09-M12, M26, M28	80-70-A 12-31-80	Checklist of MPI Bulletin	RCD/A Issuances

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80-11/J	80-49/K 80-51/K



Paul Ragan
Director
Regulations Coordination Division

1/ The letter next to the originating staff abbreviations or to the number of the bulletins deleted is the bulletin category.





UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

JANUARY 1981

CHANGE: 81-1

MAINTENANCE INSTRUCTIONS

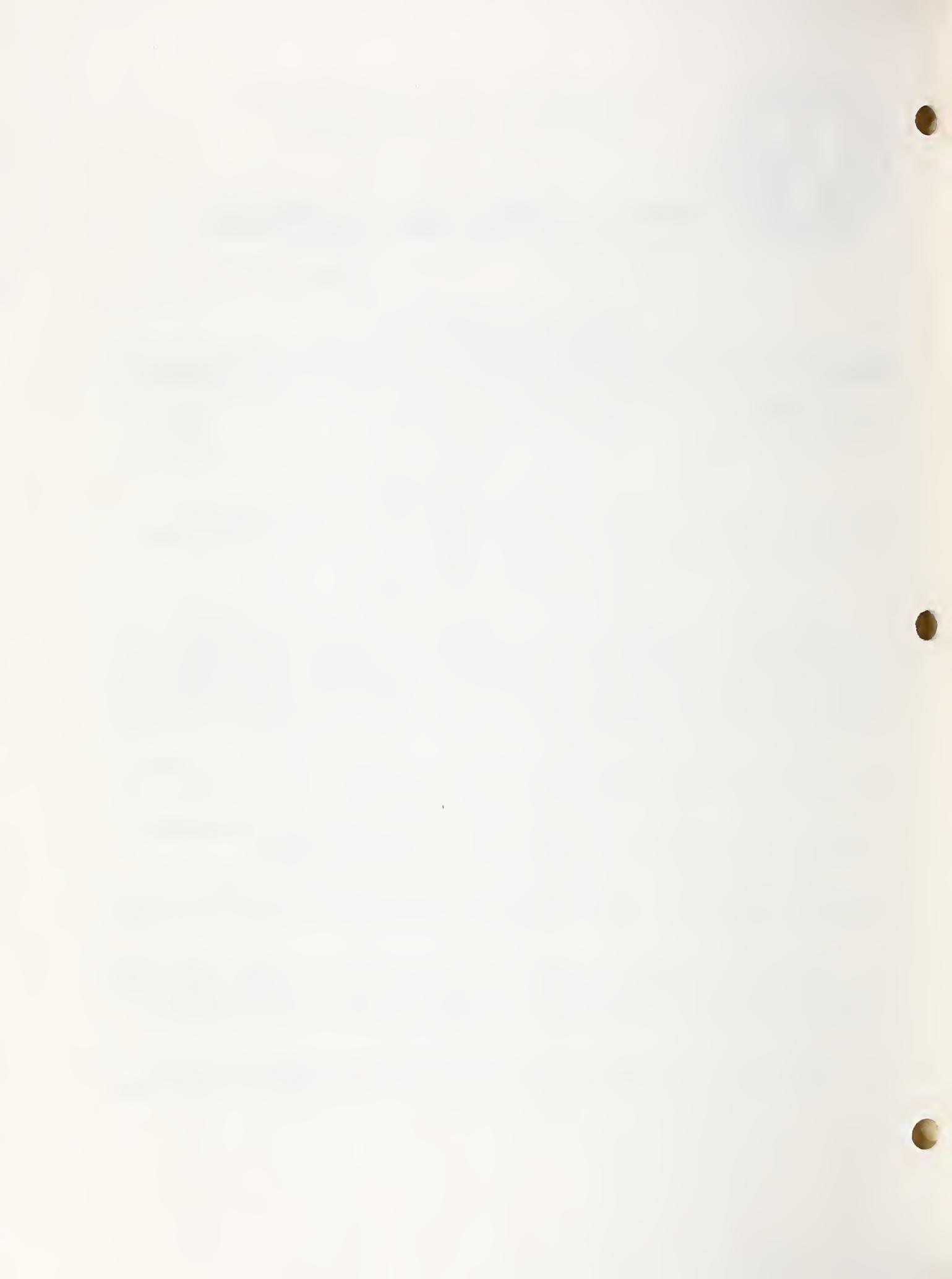
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Changes on pages 259c through 261a and 261h through 261k cancel MPI Bulletins 80-25, 80-42, and 80-44.

Pen-and-Ink Changes

1. Page 228, section 22.20(b), paragraph 2, line 5, change "denominacion" to "denominación"; line 6, change "domicilia" to "domicilio"; line 8, change "America" to "América"; line 18, change "volateria" and "volateria' to "volateria" and "volatería"; line 21, change "inspeccion" to "inspección"; and line 27, change "resolucion" to "resolución".
2. Page 245, section 22.29(c)2.e, line 5, add the words "and/or the United Kingdom" after the word "Germany".
3. Page 247, section 22.35(a)(8), line 3, cross off the words "additional label" and replace with the word "insert".
4. Page 251, section 22.38(c)(1)(i), add a new number "8." to read as follows: "8. Livers. Hepatic lymph nodes must be attached and incised."
5. Page 261f, section 22.51(a)(1), paragraph 2, lines 8,9,10 and 11. should be changed to read as follows: "request origin slaughter plant veterinary IIC to furnish slaughter dates, to provide inspectors at"
6. Page 261n, section 22.63(a)(3)c. should be changed to read as follows: "c. Hearts. Bovine and swine hearts must be incised."



of cooked poultry products can originate in any federally inspected plant (see 22.39(b)(1)). Issue MP Form 506.

Plants producing canned poultry products should meet the requirements in section 22.39(a)(1)(ii) and (iv).

(iii) **Dehydrated poultry; rendered fat.** Dehydrated chicken (poultry) and rendered poultry fat may be certified for export without issuing MP Form 412-14. Allowances for antioxidants are specific. Butylated hydroxyanisole and butylated hydroxytoluene are permitted in anhydrous edible oils and fats to the extent of 200 ppm. Propyl gallate is permitted to the extent of 100 ppm.

(3) **Ships' stores.** When poultry carcasses are exported for ships' stores, the following requirements must be met:

- a. Eviscerated carcasses may be accompanied by giblets.
- b. A specific veterinary certificate is not required.
- c. Carcasses must be frozen.
- d. Consignments must be imported into the port where poultry will be loaded on the ship. Cross country journeys of consignments between ports will not be permitted.
- e. Consignment must be moved, on landing, directly to a bonded warehouse at the port of import supplying the ship, and must be held there under Custom's bond. Poultry supplies should be taken directly from warehouse to ship.

If all these conditions are not met, importations for ships' stores must meet the same requirements as imports of poultry into UK.

(c) **Products not for Human Consumption**

(1) **Edible product for animal food.** The certification requirements are the same as those described for edible products with the exception that the livers need not have the hepatic lymph nodes incised or attached. The shipping cartons shall be labeled as follows: "Not for Human Consumption for Export to UK."

(2) **Calf stomachs.** Calf stomachs for the manufacture of rennet may be exported under the following conditions:

- 1. They must be derived from inspected and passed animals.
- 2. Cartons may not bear the inspection legend and must be marked "Not for Human Consumption - for Export to UK."
- 3. On USDA/FSQS letterhead stationery, issue the following statements, signed by an MPI veterinarian;
 - a. The offals are derived from abattoirs which are subject to Federal meat inspection;
 - b. The offals are derived from animals which have been in the United States of America for at least 28 days immediately prior to slaughter;
 - c. There has been no outbreak of foot-and-mouth disease in the United States of America during the previous 12 months.

(3) **Inedible products.** Inedible products can originate in any USDA plant. All inedible products except lungs must be decharacterized. The same conditions described immediately above for calf stomachs must be met for exporting inedible meat/byproducts and horsemeat/byproducts. The following additional statement is required for inedible horsemeat/byproducts: "The inedible horsemeat/offal contains no admixture of any meat or offal derived from any ruminant animal or swine." *

22.40 GREECE

The following certification requirements in (a) for fresh (frozen) meat and poultry exports to Greece are derived from changes in Greek law (Presidential Decree 653 of August 5, 1977). In addition to the requirements that must be satisfied in the certification, issued by an FSQS veterinary officer, there are several additional requirements in the Decree;

e.g., freezing temperatures, storage time limitations, etc., that will not be covered by FSQS certification. The exporter/producer is responsible for such requirements. Copies of the Decree are available from MPI regional offices or FPS. Interested parties should become familiar with Greek specifications.

(a) Certification

Issue MP Form 412-3 for meat products and MP Form 506 for poultry products. They must be visaed by Greek consul.

* (1) Fresh/Frozen. For fresh (frozen) meat and poultry and edible byproducts thereof, issue also a hygienic veterinary certificate on departmental letterhead stationery containing the following information:

1. Identity and description of meats (under Greek definitions the term "meat" applies to meat and meat byproducts and poultry meat and poultry byproducts; the term "animal" applies to livestock and birds):

a. Number, name, and address of official establishment.

b. Name of products (anatomical or commercial terms for meat cuts and edible byproducts).

c. Species.

d. Number, type of packing, and markings of packages.

e. Gross and net weights.

f. Date(s) of slaughtering or freezing.

g. Mode of conveyance.

h. Full name and address of exporter.

i. Full name and address of importer (consignee).

2. Wholesomeness, packing, and marking:

I, the undersigned (full name and title), authorized Doctor of Veterinary Medicine certify that the above mentioned meats:

a. Were inspected by me today and found absolutely suitable for human consumption;

b. Come from animals which were examined before and after slaughter, were found free from communicable and ordinary diseases, and absolutely suitable for human consumption;

c. Originated, were slaughtered, and processed in areas declared by Veterinary Services to be free of foot-and-mouth disease for at least 3 months and free of African pest for at least 12 months prior to slaughter;

d. Derived from animals slaughtered, processed, packaged, and frozen in modern facilities operated under a national inspection program, thus qualified for export.

e. Contain no preservatives, colorants, and residues of antibiotics, oestrogens, pesticides, or gland suppressing substances at levels endangering the health of consumers;

f. Are packed and marked as described under 1 above.

3. Date and signature of veterinary official of meat and poultry inspection, visaed by Greek consular authorities.

(2) Canned and other processed products. Canned meat or poultry and other processed meat or poultry products must be accompanied by a certificate on departmental letterhead signed and dated by an MPI veterinarian which states the following:

a. The (species) from which the meat (poultry meat) is derived were slaughtered in slaughterhouses operating under USDA inspection and were inspected by a government veterinarian official.

b. The meat (poultry meat) is unquestionably fit for human consumption and originates from animals (birds) which have been subjected to ante- and post-mortem inspection and were found to be free of contagious diseases.

c. The products were inspected at the time of shipment and were found unquestionably fit for edible purposes.

d. The preparation and packing of these products were made under the

- * same health provisions as applied in
- * the U.S. under veterinary inspection.
- * e. The products are marketed in the
- * same form and composition in the U.S.

(b) Meat Products

(1) Fresh.

(i) Eligible product:

1. Meat. Whole carcasses, sides, quarters, "primal" cuts, and boneless meat of cattle, calves, sheep, goats, and swine; trimmings and head meat (without the mouth epithelium, the salivary and lymph glands) of beef in bulk.

(The reverse of this page is intended to be blank).

2. Byproducts. Heads of lambs and young goats without noses and lips; tongues (muscle portions) of ruminants and swine; liver, spleen, hearts, kidneys, and brains of ruminants; back fat and bellies (with or without skin) of swine.

(ii) Packaging. Cartons of products must not exceed 66 pounds (30 kg) net weight with 10 percent allowance.

1. Carcasses, carcass sides, quarters, primal cuts, boneless meat, and meat trimmings of ruminants and swine should have two wrappings.

a. Inside wrapping shall be of approved, nontoxic, transparent, pressure resistant plastic material with limited permeability.

b. Outside wrapping shall be: For beef, use approved heavy material or jute bag; smaller cuts, less than 6.6 lbs. (3 kg), meat trimmings and byproducts - carton or wooden box securely tied on outside.

For swine, sheep, calves, goats, use muslin or other heavy material (no jute bag); smaller than 6.6 lbs. (3 kg) cuts, trimmings, and byproducts - carton or wooden box securely tied on outside.

2. Back/fat bellies (with or without skin). They must be, by pairs touching their inner surfaces, placed in appropriate plastic containers inside a carton or wooden box. Clean salt of excellent quality and antioxidants are permitted.

3. Byproducts. Beef livers and brains of ruminants must be wrapped separately in approved plastic material and placed in a carton or wooden box. Other byproducts must be wrapped either separately or in a uniform mass of similar entrails, in a plastic material or waxed paper and placed in a carton or wooden box.

(iii) Inspection marks, freezing dates, labeling. Carcasses, sides, quarters, and primal cuts of ruminants and swine, livers and fillets of beef must show a legible inspection legend

in one or more places depending on the size of product. Slaughtering or freezing dates are required on individual pieces of meat weighing more than 11 lbs. (5 kg).

Packaged meats, any size or weight, must have the following information clearly and legibly printed on the outside of container (carton, box, etc.) or on a label securely attached to or placed inside of container:

1. The country of origin.
2. Official establishment number.
3. Species (may be omitted for carcasses, sides, and quarters).
4. Product's name (trade name for meat cuts).

5. Slaughtering or freezing date(s).
6. Mark of inspection, whether shown or not on individual pieces of meat in the package.

7. Shipping containers should also bear the words "For Export to Greece" and "For Manufacture" (the latter if meat is shipped for further processing in Greece). These wordings require only local approval and should be applied in a stencil or rubber stamp in bold type letters at least 1 inch high.

NOTE: Any other methods of marking fresh meats for Greece, such as coding, are not permitted.

(2) Canned and other processed products. The following must be shown on the label:

- a. Country of origin and name of manufacturer.

- b. Name of product and ingredient statement.

- c. Statement that product is sterilized (shelf stable) or pasteurized (perishable). If sterilized, date of preparation; if pasteurized, date and lot of preparation and date through which product may be distributed for consumption. Greece has a maximum time limit of 2 years for perishable canned product.

- d. Code markings may be used on cans provided code identification is given to Veterinary Service, Greek Ministry of Agriculture.

(c) Poultry Products**(1) Fresh.**

(i) **Eligible product.** Whole carcasses, halves, and parts of chickens, turkeys, ducks, and geese, and edible byproducts thereof, may be exported.

(ii) **Packaging.** Carcasses must be well drained to avoid buildup of ice crystals weighing more than 2 percent of the weight of dressed bird, and packaged in an airtight, sealed plastic bag, and placed in sturdy, well tied cartons or wooden boxes.

Halves, quarters, or pieces, and byproducts (liver, spleen, heart, and stomach) must be packaged in plastic bags, trays, or corrugated plastic cartons covered by transparent plastic material and placed in cartons or wooden boxes.

(iii) **Freezing dates, labeling.** See section 22.40(b)(1)(iii).

(iv) **Inspection before shipping.** A visual inspection of frozen poultry shall be made before shipping to assure that product is normal and does not show any difference in color or evidence of dehydration or freezer burn, and is free from mold or other evidence of spoilage.

* (2) Canned and other processed product. See section 22.40(b)(2).

(d) Ships' Stores

Fresh, frozen, or nonfrozen meat and poultry products exported for use on ships sailing to Greece must comply with all applicable Greek export requirements.

(e) Greek Examination

Upon importation, meat and poultry products will be given visual inspection and a laboratory examination by Greek authorities.

22.41 GUADALUPE

Exports to Guadalupe, French West Indies, must meet the same requirements as those destined to France.

However, when codes are used in lieu of actual dates on cartons or cans of product to be sold at retail or institutional levels, the exporter must furnish such codes in advance of shipments to the Chef du Service Veterinaire, Direction Departmentale de L'Agriculture Service Veterinaire, Jardin Botanique, Circonvallation, 97 100 Basse Terre, Guadalupe.

22.42 GUATEMALA**Meat Products**

Export certificate to be visaed by consul of that country.

22.43 HAITI**Meat Products**

Casings. Export certificate to be visaed by consul of that country.

22.44 HONG KONG**(a) Meat Products**

Issue MP Form 412-3 and list products individually. The wording "miscellaneous meat products" is unacceptable.

(1) **Prohibited product.** The following meats and meat byproducts are prohibited entry:

a. Scrap meat--meat consisting of scraps, trimmings, or other pieces (with or without bone) of shape or condition to prevent identification with a definite carcass part.

b. Carcasses with pleura or peritoneum removed (except swine).

c. Meat without skeletal lymph nodes (except mutton and lamb).

(2) **Horsemeat; restriction.** Horsemeat may be exported to Hong Kong provided:

a. An application is submitted to and is approved by the Director, Medical and Health Services, Urban Services Department (USD), Hong Kong.

b. The product is shipped under refrigeration and is accompanied by a certificate issued by MPI. Such certificate should state that the product is: (1) from animals that received

conversion from pounds to kilograms is necessary, use one pound equals 0.45359 kilograms and show kilogram weight to the nearest tenth, i.e., 50 pounds equal 22.6 kilograms. Net weights on export certificates should be shown as kilogram weights, but corresponding pounds may be shown in parenthesis or beneath the kilograms. See 317.2(h)(4) of the Meat and Poultry Inspection Regulations for net weights on containers.

(iv) IMPS (Institutional Meat Purchase Specifications). IMPS item numbers must be shown on export certificates for all beef cuts except for 121D Beef Skirt Plate (see below).

(v) Beef Skirt Plate. The name "Beef Skirt Plate" must be shown on boxes as well as certificates, and not the terminology "Inside Skirt" or "Muscle, Transversus Abdominis." Grader certificate is not required. The number 121D is required to be shown on the boxes, but not on the export certificates. This is the only cut for which the grade and grader certificate exemptions apply when product is identified for LIPC shipments. (In the past there has been much confusion because the Japanese referred to the beef skirt plate as the inside skirt and the diaphragm as the outside skirt.)

(4) Processed Products. The product descriptions entered on MP Forms 412-3 and 412-13 should coincide exactly with product name approved by MPSLD. Sodium tripolyphosphate and sodium phosphate are permitted to be used in processed meats.

(i) Roast beef. The only standard which the Japanese will accept for roasting beef is an internal temperature and time of 145° F. for 30 minutes.

(ii) Products which may contain sodium nitrite. Ham, bacon, corned beef, and sausage products may contain up to 70 ppm nitrite. Beef Jerky Ground; Beef Jerky Sausage; Beef and Soya Jerky; and Kippered Beef Ground

and Formed are examples of products which the Japanese consider as sausage. The nitrite analyses may be confirmed only by a USDA laboratory.

(iii) Products in which sodium nitrite is prohibited. Beef Jerky; Natural Beef Jerky; Beef Jerky Sectioned and Formed; and products not listed in previous paragraph should not contain nitrate or nitrite.

(5) Stomachs for edible use.

(i) Scalded. Sodium gluconate, sodium metasilicate, sodium persulfate, and calcium oxide are not permitted for use in preparation of scalded beef tripe certified for export to Japan. Other denuding agents listed in section 318.7 of the meat inspection regulations may be used.

(ii) Unscalded. See section 22.17 (b). In addition to the rumen and reticulum, properly cleaned omasa (pecks), and abomasum (true stomachs) may be exported under inspection marks and edible certification.

(6) Ligaments and tendons. Nuchal ligaments and tendons including the Achilles' tendon may be certified for human consumption on MP Forms 412-3 and 412-13.

(7) Intestines. Beef intestines (small and large) may be exported as edible product bearing the inspection legend, provided they are properly cleaned, packed, and frozen, and are accompanied by MP Form 412-3 and MP Form 412-13. Cartons should be labeled "Beef Intestines - for Export to Japan."

Pork large intestines may also be exported if properly cleaned and scalded. After cleaning, they must be scalded at 80° C. (176° F.) for 3 minutes. Cartons should bear the inspection legend and be labeled "Scalded Pork Large Intestines - for Export to Japan." When the export request is for chitterlings, scalding is not required and cartons should be labeled "Chitterlings."

* (8) Uteri. Nongravid uteri from gilts or heifers may be exported as edible product and certified on MP Form 412-3 and 412-13. Uteri to be saved for export must remain with the viscera and be examined by visual inspection and palpation. Any uteri showing hyperemia or enlargement from oestrus or other physiological process must be condemned. Immediately after passing inspection, uteri must be chilled (preferably in crushed ice), drained, packed, and frozen. "Hot" freezing is not permitted. Cartons must be labeled "Beef (Pork) Uteri for Export to Japan."

* Additional inspection supervision, requested to insure that the certification requirements are met, is reimbursable as provided in Part 350 of the regulations and section 26.2 of this manual.

(b) Poultry Products

MP Form 506 signed by an MPI veterinarian may be issued provided:

1. All domestic poultry (chickens, turkeys, guinea fowls, ducks, pigeons) certified for export to Japan were examined before and after slaughter and found to be healthy and free of evidence of contagious poultry diseases including but not limited to fowl pest, Newcastle disease, and fowl cholera.

2. Processing plant was under continuous Federal veterinary supervision.

3. All poultry were found to be healthy and fit for human consumption.

4. Containers are made of hygienic material. Container label has product name; name, address, and number of processing plant; and USDA official inspection mark which certifies the product was inspected for wholesomeness. On the export certificate under "Remarks," enter the following:

"Products meet requirements contained in U.S.-Japan letter of understanding of August 4, 1967."

On MP Form 506, under "remarks," include the word "chilled" or "frozen," as applicable.

(1) Ready-to-cook (all classes). A shank portion may be left attached to the hock joint. Since such joint is not to be opened, inspectors must observe the joint area for swelling or abnormality that might affect product wholesomeness.

Only poultry from lots showing no evidence of infectious synovitis shall be processed with the shank portion attached. The scaly tissue on the shank attached to the carcass must be completely removed.

This exception (to the Manual) is made according to section 381.107 of the regulations.

When poultry for export to Japan are processed with shank portion attached, the statement "portion of shank attached" shall be entered on MP Form 506 under "remarks."

Firms may use approved labels without further approval to identify this product, provided the statements "portion of shank attached" and "for export to Japan" appear clearly and prominently on the label identifying the product.

(2) Ground or comminuted.

Ground or comminuted turkey or chicken may be exported without prior testing for *Salmonellae*, provided it is accompanied by MP Form 506, bearing the following statement under "Remarks": "Products meet requirements contained in U.S.-Japan letter of understanding of August 4, 1967." Such products include those labeled "Ground Turkey," "Ground Chicken," "Ground Turkey Meat," Ground Chicken Meat," "Mechanically Deboned Turkey," "Mechanically Deboned Turkey Meat," and "Mechanically Deboned Chicken Meat." However, the Japanese Ministry of Health and Welfare reserves the right to test such shipments for *Salmonellae* upon arrival and exporters should be aware of such testing and possible rejection as a result of such test.

Exporters may choose to pretest such products for *Salmonellae* and obtain certification prior to export. If so,

* the following establishment sampling requirements must be met for each lot:

- * a. Plant will randomly select and separately collect 13 1/2-pound samples from each lot. Twenty-five gram portions of each sample will be analyzed for Salmonellae following the method outlined in the Microbiological Laboratory Guidebook. Samples may be composited by laboratory.
- * In this sampling, a lot is the total production of one shift's operation, processed by one basic process from one basic raw material, and packaged in one type and size containers; a shift is the processing period operated with the same personnel with a maximum of 12 hours or entire production for the day if less than 12 hours.
- * b. In addition to plant sampling, the inspector should sample to verify plant findings. He should have plant personnel draw 1/2-pound companion samples as they perform their routine sampling of finished product. The establishment should notify inspector of sampling times so he can be present if he wishes. In either event, the plant employee will take the two identical samples and the inspector will choose one at random. The inspector's samples should be sealed, frozen, and kept under security. The inspector can choose one or more of the 13 samples and send those selected to the USDA laboratory at his discretion, based upon plant production history. Such samples should be identified with the phrase "Export Certification Salmonellae."
- * Plant samples should be sent to an independent laboratory for Salmonellae analysis. Copies of the analysis results must be sent to the plant and inspector in charge.
- * Lots or portions of a lot may be certified for Salmonellae only on the basis of negative findings in all 13 samples submitted.
- * If all sample results are negative for Salmonellae, the following certification statement should be entered on MP Form 506: "Random samples

selected from the lot were analyzed for Salmonellae and were found to be negative."

Arrangements satisfactory to the inspector in charge must be made for the identification and control of production lots pending the receipt of laboratory results.

Additional inspection supervision, required to insure that the certification requirements are satisfied, is reimbursable as provided for in Part 350 of the regulations and section 26.2 of this Manual.

(3) Ducks. Ducks with head and feet attached may be exported to Japan. All such product must have passed ante- and post-mortem inspection, and be prepared as ready-to-cook product (except for head and feet attached).

Head shall be completely defeathered, and mouth and nasal passages thoroughly washed. Gullet and windpipe shall be removed. Feet must be scaled and toenails removed. Since the hock joint is not opened, inspectors must observe joint area for swelling or abnormality that might affect product wholesomeness. Product must be fully labeled to comply with the act and regulations. Class name should read "young duck with clean head and feet attached." All labeling shall bear the wording "for export to Japan only."

Labels must be submitted to MPSLD for approval before use.

(4) Cables. Each shipment must be accompanied by MP Form 506. Cables sent subsequent to arrival of product without MP Form 506 will not be accepted.

(c) Personal Consumption

Personal consumption entries of inspected and passed meat and meat products and poultry and poultry products are permitted under simplified certification as provided in section 322.4 of the regulations. Such product need not be accompanied by MP Form 412-3 and MP Form 412-13 and must enter

Japan as it was packaged at time of preparation in a federally inspected plant.

The package must be labeled to include: (1) name of product, (2) name and address of packer or distributor, (3) statement of net quantity of contents, and (4) official inspection legend including the official establishment number. For other than shelf-stable canned product, the label must bear the following statement immediately below the product name:

(1) **Meat.** "The meat contained herein is for personal use only and not for sale. It is derived from animals that received ante- and post-mortem inspection and were found sound and healthy and have been inspected and passed as provided by law and regulations of USDA."

(2) **Poultry.** "The poultry contained herein is for personal use only and not for sale. It is derived from birds that received ante- and post-mortem inspection and were found sound and healthy and have been inspected and passed as provided by law and regulations of USDA."

* (3) **Applying label to package.**

The required labeling must be applied to the carton by a printed adhesive label that will tear paper if removed and must be so placed on the carton that the label would be destroyed if the package is opened between time of packaging at the producing establishment and inspection at the Japanese port of entry. Thus, labels should be applied on cartons at the junction of closed lid flaps or at the junction of the top and bottom of telescope cartons.

(d) **Pharmaceutical Products**

For hog pancreas glands, issue MP Form 415-3 and the following additional certification typed on the reverse: "This byproduct was derived from healthy animals, which passed ante- and post-mortem inspection and were found to be wholesome and free from adulteration."

The statement "Pig Pancreas Glands

for Pharmaceutical Use Only - Export to Japan" must be shown on export certificates and on each shipping container.

(e) **Shipments to Military**

Delivery/Purchase Order Number must be placed on face of MP Form 506 for all Defense Personnel Support Center (DPSC) purchases of poultry.

22.52 **JORDAN**

Beef carcasses and cuts may be exported to Jordan without special requirements. Issue MP Form 412-3.

22.53 **KENYA**

Meat Products

Issue MP Form 412-3. For casings, issue MP Form 415-5.

22.54 **KOREA (SOUTH)**

(a) **Import Permit**

The importer must obtain an import permit from the South Korean Ministry of Agriculture and Fisheries for each shipment of edible and inedible products.

(b) **Meat Products**

(i) **Pork uteri.** Nongravid pork uteri from gilts may be exported as edible product. For inspection, chilling, packing, and certification, see section 22.51(a)(8). Cartons must be prominently labeled "Pork Uteri - for Export to South Korea."

(ii) **Unscalded.** See 22.17(b). Unscalded stomachs and intestines may be exported as edible product. For unscalded tripe, complete MP Form 412-13 by typing the word "Modified" above (Certificate for Export to Japan) and the words "Issued for Export to South Korea" below (Certificate for Export to Japan). The remainder of the form should be completed according to instructions for export to Japan in Section 22.51.

(c) **Inedible Products**

Issue MP Form 415-3 with the following statement typed on the reverse: "The material described hereon originated in a plant operating under Federal inspection and is from animals

UNITED STATES DEPARTMENT OF AGRICULTURE

FOOD SAFETY AND QUALITY SERVICE

MEAT AND POULTRY INSPECTION PROGRAM

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